meat was cut, each piece wrapped in leaves, and the whole packed 252.
in. Stones, heated in a near-by fire, were placed on top and the whole
covered with more leaves, but no earth or embers. The moisture
from the meat and leaves made a little broth, which collected in
the bottom of the hole. This method continued in use long after
the introduction of pottery and one locality is still known as Antan-
anare because it was the usual practice of the people living there.

Calves or small cattle were sometimes cooked whole by means of
their spongy vines of two species called *rahipiko* and *rahimaroro*.
The ends of two or three of these vines were inserted into each
nostril and into the anus, while the other ends were put in a fire.
The hot sap and steam conducted into the animal in this way cooked
it thoroughly. It is said that this method is still used by cattle thieves
when they wish to devour their booty on the spot.

At the present time nearly all food is boiled in iron pots obtained 415
from the traders. Such pots are highly valued and when a Tanala [171]
leaves his own territory to work in a town he will usually purchase
one with his first wages. Some native families have a number of [654]
them displayed on the shelf above the fireplace as a sign of wealth.
They are readily loaned to neighbors or travelers, but etiquette [424]
requires that the borrower leave a little food in the pot when he
returns it. Pots are supported in the fire by a low tripod made from
three pointed stones bedded in the earth of the fireplace.

The amount of rice to be cooked for a meal is measured out by 252.
means of a small, stiff basket. This is of standard size and holds [404]
slightly more than the cup used as a unit in our own recipes. One
measure of dry rice is allowed for each adult, with a smaller measure
for each child. In some houses I saw a number of graduated rice
measures, used for children of different ages.

The rice, which has previously been pounded and winnowed, is
washed until the water drains off clear. It is then put in the pot
with about twice its amount of water. It is allowed to boil dry.
Most of the grains are crisp and flaky, but a layer of burned rice
adheres to the vessel. After the unburned rice has been taken out,
water is put in the pot, stirred and brought to a boil. This water,
which tastes somewhat like weak coffee, is drunk with the meal
and is considered a delicacy. As a luxury, rice may be boiled with
milk or broth. It is rarely if ever salted while cooking.

Although boiled rice is the staple diet, it is never served without 262.
a side dish of some sort to give it flavor. Even the very poor have
boiled greens, made from the leaves and shoots of a great variety